



Mango Amaretto Cheesecake Recipe for Filling

CAKE SERVES 12 - 14
MINI CAKES SERVE 10 - 12

INGREDIENTS:

Filling:

3 large ripe mangoes, peeled, pitted & cubed	½ teaspoon almond extract
3 (8 oz.) packages cream cheese, softened	1 tablespoon amaretto or other almond liqueur
1¼ cups sugar	4 large eggs

INSTRUCTIONS:

For Filling:

1. Puree mangoes in processor until smooth.
2. Measure out 2 cups of mango puree.
3. Set aside any remaining puree to spread on top of cheesecake, if desired.
4. Beat cream cheese, sugar, almond extract and amaretto liqueur in large bowl until smooth.
5. Add eggs one at a time, beating well after each addition.
6. Add the reserved 2 cups mango puree and beat until well blended.
7. Pour filling over crust in pan or mini cups. Bake until set, about 1 hour 25 minutes.
8. Edges will be puffed and golden. The center may move slightly when pan is gently shaken.
9. Cool in pan on a wire rack for 1 hour. Cover and chill 8 hours or overnight.

NOTES:

- * Top with Crème Fraîche before placing in refrigerator.
- * Garnish with sliced mangoes, mango puree, mint leaves or toasted almond slices.

